



## Cooking with Chris

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### Mussels with Chorizo

#### Ingredients:

- 2lb mussels, cleaned and debearded
- 2-3T butter
- 1 medium onion, diced
- 2 cloves garlic, chopped
- 8oz. uncooked chorizo
- 3/4C white wine
- 1 1/2C chicken stock
- 1/2-1t pepper flakes
- 1T harissa paste
- 1/2C heavy cream

#### Steps:

1. Add butter to pan on medium heat
2. Add onion and cook until soft
3. Add 2 cloves chopped garlic
4. Add chorizo. Sauté lightly, but don't cook fully
5. Add pepper flakes and harissa paste
6. Add white wine and turn up heat to medium-high
7. Add chicken stock. Stir and simmer for a few minutes
8. Add mussels and stir into broth. Cover and steam for 3-4min until shells open
9. Add cream. Stir to combine and serve!

- from the kitchen of Chris Upchurch, Owner/Winemaker